



Patent Attorney
Docket No. 81448

TRANSMITTAL LETTER

176!
RECEIVED
JUN 26 2003
TC 1700

Inventor: Robert D. Gibson et al.

Serial No: 09/454,761

Filed: December 6, 1999

Confirmation No.

For: METHOD AND APPARATUS FOR PREPARING BONED PORK PRODUCTS

Group Art Unit: 1761
Examiner: D.E. Becker
Date Due:

Mail Stop Non-Fee Amendment

Commissioner for Patents

P.O. Box 1450

Alexandria, Virginia 22313-1450

Dear Sir:

Transmitted herewith for the above-identified patent application are the following:

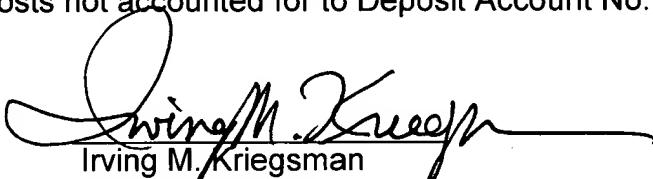
An Amendment

A return postcard

The item(s) checked below are appropriate:

1. Applicant(s) hereby petitions for a () month extension of time to respond to an dated
2. Please charge any fees or costs not accounted for to Deposit Account No. 11-1755.
3. Applicant is a small entity.

Date: 6-18-03



Irving M. Kriegsman
Reg. No. 22,733

KRIEGSMAN & KRIEGSMAN
665 Franklin Street
Framingham, MA 01702
(508) 879-3500

I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail in an envelope addressed to: Mail Stop Non-Fee Amendment, Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450 on 6-18-03.



Irving M. Kriegsman



#16/C
06-03
7-5-03

PATENT

Attorney Docket No. 81448

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:)
ROBERT D. GIBSON ET AL.)
Serial No.: 09/454,761)
Filed: December 6, 1999)
For: METHOD AND APPARATUS)
FOR PREPARING BONED)
PORK PRODUCTS)

Group Art Unit: 1761

Examiner: D.E. Becker

RECEIVED
JUN 26 2003
TC 1700

Mail Non-Fee Amendment
Commissioner for Patents
P.O. Box 1450
Alexandria, Virginia 22313-1450

Sir:

AMENDMENT

This communication is in response to an Office Action received on this application dated April 17, 2003. It is respectfully requested that the above-identified patent application be amended as follows.

IN THE ABSTRACT

Please change the Abstract to read as follows:

An apparatus for preparing a boned pork product includes a searing oven at a high temperature cooking station for braising and charring the boned pork product using radiant heat. The apparatus also includes a dual box, spiral steam cooker at a low temperature cooking station for cooking the boned pork product using steam to yield a fully-cooked, boned pork product. The apparatus further includes a freezer at a freezer station for freezing the fully-cooked, boned pork product. A first conveyor belt is disposed between